

Maison Anselmet

NIX NIVIS MMXIX

PLANTING YEAR: 2003

ALTITUDE: 700 m asl

SOIL: Sandy silty

DENSITY: 10,000 vines / ha

VINE TRAINING: Spurred cordon

YIELD PER HECTARE: 9 t

VINIFICATION: White vinification

AGING: In stainless steel, with bâtonnage

ALCOHOL CONTENT: 13%

TASTING NOTES:

Intense and bright straw yellow. Strong aromas of citrus and mineral sensations.

The aroma is reserved when young, almost restrained, then it bursts into evolution, a typical habit of Riesling.

An expressive palate, juicy, inviting for the vibrant acidity that creeps between the taste buds: the flavor is a vortex of contrast, giving it the taste of exclusive minerality (flint, rock, granite). Very long finish.

